

## **Thumbprint Cookies**

*Festive!*

Submitted by: Pam L

### Ingredients:

½ cup shortening (part butter)

¼ cup brown sugar (packed)

1 egg yolk

½ teaspoon **Goodman's Vanilla**

1 cup flour

¼ teaspoon salt

¾ cup finely chopped nuts

buttercream frosting

Quantity: makes about 3 dozen

### Preparation:

Heat oven to 350 degrees. Mix shortening, sugar, egg yolk and **Goodman's Vanilla** thoroughly. Stir in flour and salt. Roll dough into balls (about 1 tablespoon each.) Roll in nuts if desired. Place about 1 inch apart on baking sheet. Gently press thumb into center of ball. Bake 10 – 12 minutes. Cool. Fill thumbprint with frosting.